



The Ultimate Rice Cooker Cookbook

By Beth Hensperger

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This book unlocks the rice cookers potential for the American kitchen.

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The Ultimate Rice Cooker Cookbook By Beth Hensperger Bibliography

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Editorial Review

Amazon.com Review

Beth Hensperger and Julie Kaufmann's *The Ultimate Rice Cooker Cookbook* offers 250 timesaving, convenient, and healthy recipes for making everything from simple white rice to full-course meals. This cookbook proves the rice cooker--which tends to have a bad rap as a never-opened or oft-neglected wedding gift--can be surprisingly versatile: not only does it prepare your rice, it can be used for every dinner course--salad, soup, vegetable, entree, and even dessert.

There is a complete buying and cooking guide for the many rice varieties, as well as other whole grains such as barley, millet, wheat berry, and quinoa. Many of the recipes provide convenient alternative cooking methods for traditional dishes like Italian risottos (the Italian Sausage Risotto is wonderful). Hensperger and Kaufmann show the rice cooker can also work miracles for hot breakfast cereals and porridges with such recipes as Hot Fruited Oatmeal. Delightful main courses include Steamed Ginger Salmon and Asparagus in Black Bean Sauce, and the meal is done almost exclusively within the rice cooker for simple preparation and cleanup. The dessert section has many ideas beyond the expected Old-Fashioned Rice Pudding--the Poached Pears with Grand Marnier Custard Sauce is one elegant and sophisticated example. Both authors of this cookbook are seasoned food writers and this combined effort gives tasty, easy, and healthy recipes that will motivate you to use what has been, until now, an underutilized appliance. --Teresa Simanton

From Library Journal

Hensperger is well known as the author of a dozen or so books on bread. Here, she and Kaufmann, food editor of the San Jose Mercury News, show just how versatile a simple rice cooker can be. They start with rice, of course, providing an excellent guide to the numerous varieties now available and cooking directions. Included are recipes for dozens of rice dishes from risotto to sushi and a chapter on other grains. There are also recipes that use the cooker to steam vegetables, main dishes, dim sum, and tamales, and readers will find a good assortment of desserts, from silky custards to creamy puddings. Other books, such as Stephanie Lyness's *Cooking with Steam* (o.p.), have focused on various aspects of "steam cuisine," but Hensperger and Kaufmann's is far more ambitious and wide-ranging. For most collections.

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From [Booklist](#)

Ever-advancing technology continues to transform kitchen techniques and processes. The rice cooker has been on the market for many years, but its appeal outside those communities traditionally dependent on rice was limited. New models of the rice cooker employ "fuzzy logic" in order to duplicate the intuitive techniques of the best rice cooks. As Beth Hensperger and Julie Kaufmann point out in *The Ultimate Rice Cooker Cookbook*, these machines' usefulness extends beyond merely making perfect white rice. These high-tech gizmos also produce risotto, polenta, chili, soup, and puddings, often better than traditional methods. The authors have developed recipes for foods as diverse as Indian lamb biryani, Spanish paella, Japanese sushi, Mexican frijoles, French lentils, English steamed pudding, and American split pea soup. Anyone whose use of this appliance has been limited solely to rice will find much to take advantage of here. *Mark Knoblauch*

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Users Review

From reader reviews:

Jane Riley:

Information is provisions for anyone to get better life, information these days can get by anyone from everywhere. The information can be a know-how or any news even an issue. What people must be consider if those information which is from the former life are challenging be find than now's taking seriously which one would work to believe or which one the actual resource are convinced. If you have the unstable resource then you have it as your main information you will have huge disadvantage for you. All of those possibilities will not happen within you if you take The Ultimate Rice Cooker Cookbook as your daily resource information.

Jesse Ward:

The publication with title The Ultimate Rice Cooker Cookbook posesses a lot of information that you can learn it. You can get a lot of profit after read this book. This specific book exist new understanding the information that exist in this e-book represented the condition of the world now. That is important to yo7u to be aware of how the improvement of the world. This particular book will bring you inside new era of the internationalization. You can read the e-book on your smart phone, so you can read that anywhere you want.

Sherry Fitzgerald:

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Gloria Quinones:

What is your hobby? Have you heard that will question when you got scholars? We believe that that problem was given by teacher to the students. Many kinds of hobby, Everyone has different hobby. So you know that little person similar to reading or as looking at become their hobby. You have to know that reading is very important in addition to book as to be the matter. Book is important thing to add you knowledge, except your own personal teacher or lecturer. You discover good news or update with regards to something by book. Numerous books that can you go onto be your object. One of them is this The Ultimate Rice Cooker Cookbook.

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